



TB MED 530

-- Summary of Changes --

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Purpose

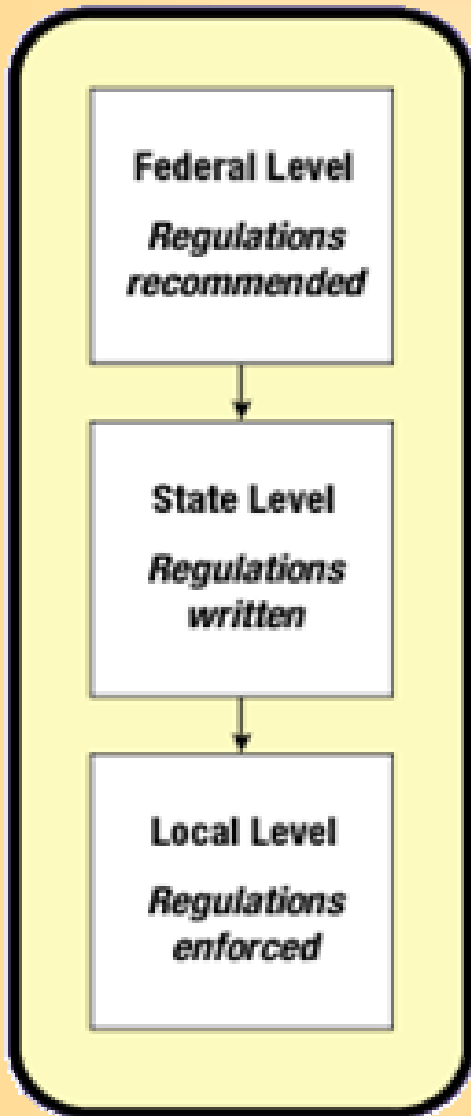
- ◆ Provide orientation to new TB MED 530 format.
- ◆ Highlight changes to existing standards.
- ◆ Identify new requirements.

AGENDA

- Food Safety Regulatory Authority
- Program Emphasis & Document Organization
- Management Requirements:
 - Person in Charge
 - Training
- Food Safety & Sanitation Standards
 - Garrison
 - Field



Regulatory Authority



- ◆ **Federal:** Office of the Surgeon
General functions as federal agency.
- ◆ **State:** Army MACOMs (*Surgeon*); other similar agencies include DoD, DLA, Indian Tribes, U.S. territories, & Commonwealth of Puerto Rico.
- ◆ **Local:** Installations (*PM & VET Svc*) function as a local health department.



Change to Program Emphasis

Current TB MED 530

- ◆ **Primary emphasis on facility & equipment cleanliness.**
- ◆ **Secondary emphasis on food protection.**

New TB MED 530

Emphasis on controlling conditions associated with foodborne disease outbreaks:

- **Food contamination**
- **Growth of harmful organisms in food**



TB MED - Organization

- ◆ Language & standards parallel FDA Model Food Code.
- ◆ Divided into: *Examples of numerical indicators*

Chapters	4
Sections	IV
Paragraphs	4-18; 4-18b(1)
- ◆ Chapters organized by subject areas;
Requirements presented by principle
 - **Example:** Chp. 4 - Equipment & Utensils; Equipment requirements presented under *Materials, Design, and Construction*
 - **Reduces redundancy**



Organization (continued)

- ◆ Internal cross referencing used to reduce need for restating requirements.
- ◆ *Italicized* text
 - not requirements
 - provide relative information about specific exemptions and alternative methods for compliance
- ◆ Abbreviations and capitalized words (*e.g., GRAS, FOOD, PERSON-IN-CHARGE*)
 - defined in the glossary
 - have specific meanings and provisions



Organization (continued)

Categories of Violation:

- ◆ **Critical** - identified with a bold asterisk *
 - All requirements in a paragraph are critical if paragraph title is followed by an *.
- ◆ **Pivotal** - identified with a superscript ^P
 - Violation may or may not be critical; depends on circumstances.
- ◆ **Non-Critical** - identified with a superscript ^N
 - Includes all provisions following an unmarked paragraph.



Chp. 1 - Overview

- ◆ Brief history of changes in food service and practices.
- ◆ Guidance for using/reading the TB MED.
- ◆ Installation Food Advisor (*Food Program Manager*) responsibilities defined:
 - Training criteria in Food Service contracts
 - Assist COR in coordinating with IMA for sanitation requirements & evaluation
 - Distribution & dissemination of inspection reports
 - Provides guidance & oversees training for military KPs and their supervisors



Chp. 2 – Management & Personnel

- ◆ Designated, trained and certified, person-in-charge present during food operations.
- ◆ Demonstration of knowledge:
 - Foodborne disease prevention
 - Application of HACCP principles
- ◆ Responsibilities:
 - Supervise worker health; ration/subsistence inspection; food prep & service
 - Reporting illnesses to health authority; excluding or restricting infectious workers.
 - ◆ Worker is obligated to report potential disease exposure (family or OCONUS travel) & symptoms defined in TB MED 530.



Chp. 2 (continued)

◆ Hand Sanitizers

- Listed as safe & approved as food additive
- Used only after proper hand washing
- When used, don't touch food or food contact surfaces until sanitizer dries

◆ Criteria for unlisted hand sanitizers

- Limited to situations that do not involve direct bare-hand contact with food, food-contact surfaces, or utensils.
- Thorough hand rinsing in clean water or disposable glove required after application.



Chp. 2 (continued)

- ◆ Fingernail Maintenance:
 - Length - no longer than fleshy portion of fingertip.
 - Artificial nails, nail jewelry/adornments and coverings (polish) PROHIBITED.



Chp. 2 (continued)

Training

Army Center of Excellence, Subsistence (ACES)

Food Safety and Protection Certification Course

◆ Person-in-charge

- Certification every 4 years
- Demonstate knowledge (foodborne illness & HACCP)
- Adjunct Instructor Course (5 days)
- 16-hour FSPCC thru Adjunct Instructors
- <http://www.quartermaster.army.mil/dl/fspcc/>



◆ Other food service workers

- 8 hours initial w/in 30 days
- 4 hours annual refresher

◆ KPs & Detailed military KP supervisors



Chp. 3 - Food

- ◆ Highly Susceptible Population: *Military personnel in deployments and/or extended training exercises*
 - Increased stress, fatigue, & living conditions affects immune system
 - Outbreak foodborne illness = possible mission failure
 - Classifying as Highly Susceptible allows safer rations.
- ◆ Restrictions:
 - No undercooked PHFs
 - No raw seed sprouts
 - Pasteurized eggs must be used



Chp. 3 (continued)

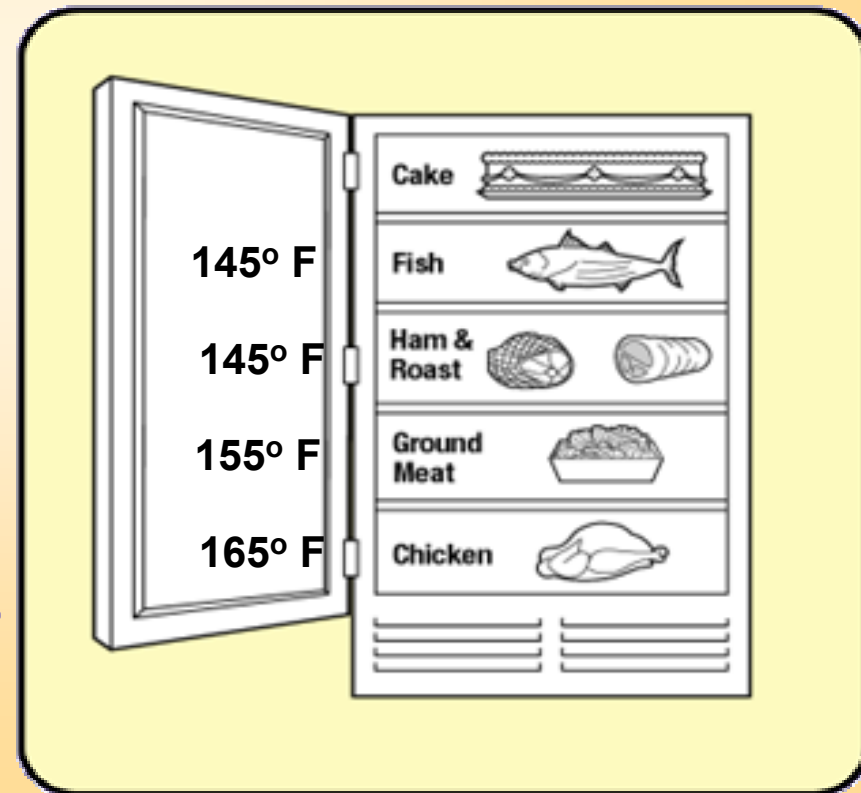
◆ Approved Sources

- Absolute prohibition - home canned foods
- Exception "approved source" (except home canned) for social events, church suppers, unit bake sales, etc. (food must be identified.)
- Recreationally caught fish - unit type functions, but must be from approved waters and inspected by IMA or Vets.



Chp. 3 (continued)

- ◆ Refrigerated PHFs reduced to 40° F
- ◆ No bare-hand contact with Ready-to-Eat foods
- ◆ Segregation during storage
- ◆ Pasteurized egg use
- ◆ Wash & Sanitize Fruits and Vegetables
 - 100-ppm total chlorine
 - Remove core on leafy items
 - Exceptions for RTE salads & whole fruit to be peeled or washed by individual





Chp. 3 (continued)

Changes to Cooking Standard (Garrison)

Product	Temp & Time
Ready-to-Eat commercially processed foods; Fruits & Vegetables cooked for hot holding	140° F
Whole beef & corned beef roasts	145° F for 3 minutes
Made to order eggs; Fish; Seafood; Beef; Veal; Lamb; Commercial game animal	145° F for 15 sec
Pork; Ground meats & fish; Injected Meats; Bulk prep eggs	155° F for 15 sec
Leftovers; Poultry; Dressings & All Stuffed Foods; Microwaved Foods	165° F for 15 sec



Chp. 3 (continued)

- ◆ Slacking Food – in refrigeration that maintains food temp at 40° F or below.
- ◆ Thawing – **when water method is used:**
 - **Completely submersed in running water**
- ◆ Cooling – **New 2-Stage Method**
 - **Cool food from 140°F to 70°F within two (2) hours**
 - **Then to 40°F or lower in an additional four (4) hours.**
 - **Documentation for each item cooled is Required (DA Form 7460 noted in DA Pam 30-22)**



Chp. 3 (continued)

- ◆ Time as Public Health Control
 - Max 4 hours out of temperature control
 - Label, use by _____ (*time 4 hours after removal from temperature control*)
 - Food in unmarked containers or held > 4 hrs must be discarded as food waste.
 - Requires written procedure (SOP) at the facility

Ideal use:

- **When holding units cannot keep foods at 140° F or above.**
- **Field feeding using IFCs.**



Chp. 3 (continued)

- ◆ Variance Authorization
 - Seek approval from regulatory authority. Must have a HACCP plan that documents new procedure is safe.
 - Inform customer of increased risk (*on menu or place card*)



Chp. 4 – Equipment & Utensils

- ◆ Sponges
 - May be used for cleaning walls & floors
 - Must be stored in sanitizing solution between uses
- ◆ Ice Machines & Dispensers
 - Emptied, drained, cleaned, & sanitized every 30 days
- ◆ Guidance for use of 2-Compartment sink
(when approved by IMA)



Chp. 4 – Equipment & Utensils

◆ Manual Sanitizing Standard

- Hot water = 171° F
- Chlorine = 100-ppm for 15 seconds (water at 75° F; pH 6-10)
- Test strips required
- Chlorine concentration above 200-ppm requires second clear water rinse.

◆ Mechanical Sanitizing Standard

- Required checks: wash, rinse, & final rinse temp. and conveyor speed.
- Minimum surface temp of dishes for hot water sanitizing = 160° F



Chp. 5 - Sanitary Facilities & Controls

- ◆ “Potable water” replaced by “drinking water”
- ◆ Plumbing code. Follow state or local jurisdiction
- ◆ Grease Traps- install outside building
 - Applies to new construction
 - Only exception: distance or cold cause grease to congeal in pipe



Chp. 5 (continued)

- ◆ Integrated Pest Management (IPM) (*Detailed guidance provided*)
 - Structural design
 - Stock handling practices
 - Premises pest exclusion
 - Non-chemical control methods
 - Chemical control methods

3 Basic rules of an IPM program

- ✓ Deny pests access to the facility
- ✓ Deny pests food, water, hiding/nesting place
- ✓ Work with PM & PCO to control and eliminate pests



Chps. 6 thru 8

- ◆ Chp. 6 – Construction & Maintenance of Food Establishments
- ◆ Chp. 7 – Mobile Food Establishments
- ◆ Chp. 8 – Temporary Food Service Establishments
 - Fixed location; duration \leq 14 days
 - Does NOT apply to Field food service operations



Chp. 9 - Field Food Service

Military in deployments & extended field training exercises are considered a Highly Susceptible Population.

- ◆ All foods cooked to 165° F
- ◆ Thawing & Refrigerated Storage
 - 40° F or below
 - Thaw at ration breakpoint recommended
- ◆ Time as public health control.
 - 4 hrs to consume food after last valid temperature check
 - IFC label must have food name, # of servings, & date/time it must be consumed by



Chp. 9 (continued)

- ◆ NO Leftovers in field food service
- ◆ NO Shell eggs (**only pasteurized eggs used**)
- ◆ Wash & Sanitize all Fresh Fruits & Vegetables
 - **Before being cut, combined, cooked, or offered for service**
 - **100-ppm total chlorine (5-ppm free available)**
 - **Exceptions: commercially processed/packaged veges in RTE form**



Chp. 9 (continued)

- ◆ NO camouflage paints on hands, exposed arms, or face of food operations personnel preparing, serving food, or sanitizing food contact surfaces.
- ◆ Exceptions:
 - detail KPs, only serving food (using clean sanitized utensils)
 - KPs performing basic cleanup (*not cleaning & sanitizing food contact surfaces.*), must wear disposable plastic gloves over camouflage paint.



Chps. 10 & 11

- ◆ Chp. 10 – Vending Machine Operations
- ◆ Chp. 11 – Poisonous or Toxic Materials
 - **HAZCOM** program (*chemical inventory; MSDSs; training*)
 - **Post emergency phone numbers & first-aid procedures for choking** (*available through American Red Cross or National Restaurant Association*)



Chp. 12 – Admin Procedures, Compliance & Enforcement

- ◆ Person-in-charge required to conduct self-inspections
 - Daily (undocumented); Weekly (documented)
 - Suggest RC document once each drill weekend or once quarterly; establish unit SOP.
 - Check time/temp controls; personal hygiene; food handling practices
 - ◆ DA Pam 30-22 (DA Forms 7458, 7459, 7460)
- ◆ Procedures for obtaining a Variance



Chp. 12 (continued)

- ◆ Guidance & procedures when a HACCP plan is required
 - Patient Nutrition Care - Hospitals
 - Variance to cooking temperatures
 - Variance to other specific requirements.
- ◆ Change to Inspection Emphasis on food safety (*correcting and controlling causes of foodborne illness*)
 - Temperature control
 - Personal hygiene
 - Cross contamination



Chp. 12 (continued)

- ◆ **Imminent Health Hazards - Cease operations and notify IMA or designated representative if:**
 - **Fire**
 - **Flooding**
 - **Interruption of water or electric power > 2 hrs.**
 - **Sewage backup**
 - **Misuse of poisonous or toxic materials**
 - **Apparent outbreak of foodborne illness**
 - **Other situations that may endanger public health**



? PUBLICATION ?

◆ When?

◆ Download from

- http://chppm-www.apgea.army.mil/armydocs.asp?pub_type=TBM
CHPPM POC: Cindy Givans, DSN 584-3254; COM 410-436-xxxx
- <http://www.quartermaster.lee.army.mil/aces/>



Summary

- ◆ Purpose
- ◆ Regulatory Authority
- ◆ Change to Program Emphasis
- ◆ TB MED Organization
- ◆ Highlighted Changes & Additions (noted in Chapters)
 - Garrison and Field Food Service